

POACHED PEARS ON FRISÉE *with* MACADAMIA CRUSTED BUTTERMILK BLEU AFFINÉE

Chef Matt Wolf, Gautreau's, New Orleans

Yield: 4 servings

method

Macadamia Crusted Buttermilk Bleu Affinée

- Mold each portion of **Buttermilk Bleu Affinée** into discs; set aside.
- In a small bowl, whisk together eggs and milk. Place flour and macadamia nuts into two separate bowls. Dip each cheese disk in flour, then egg mixture, then nuts.
- Place cheese discs in freezer until ready for use.

Poached Pears

- Combine first five ingredients in a medium saucepan and bring to a simmer. Add pears and simmer until tender (approx. 1 hour).
- Remove pears from liquid and allow to cool. Cut each pear in half and remove cores. Strain liquid, return to saucepan, and reduce until thickened.

Salad

- In large bowl, combine frisée and prosciutto. Toss with lemon juice, olive oil and pepper; set aside.
- For service, place frozen cheese discs in a 350° F fryer for approximately 2 minutes, or until golden brown.
- Evenly distribute salad on four large plates. Garnish each plate with one cheese disk and one pear half. Drizzle with reduced Riesling sauce.

ingredients

Macadamia Crusted Buttermilk Bleu Affinée 8 ounces **Buttermilk Bleu Affinée**, divided into 4 two-ounce portions

- 3 eggs
- 1 tablespoon milk
- 1 cup all-purpose flour
- 1 cup macadamia nuts,
finely chopped

Poached Pears

- 2 cups Riesling
- 2 cups water
- 1 bay leaf
- 1 sprig fresh thyme
- 6 whole black peppercorns
- 2 whole ripe pears, peeled

Salad

- 2 heads frisée, coarsely
chopped or torn
- 4 ounces prosciutto,
thinly sliced
- 1 teaspoon fresh
lemon juice
- 2 tablespoons olive oil
- Fresh ground pepper
to taste